



Zesty Orange Muffins

These glazed muffins combine the sweet, citrusy taste of oranges with the creaminess of Bison Sour Cream. It might just be the most delicious way to start the day!

Servings	Prep Time	Cook Time	Total Time
11	20m	20m	40m

Ingredients

- 1 cup Bison Sour Cream
- 1¾ cups all-purpose flour
- ¾ cup sugar
- 1 Tbsp baking powder
- ½ tsp salt
- ½ cup unsalted butter, melted
- 1 large egg
- ½ cup freshly squeezed orange juice
- Zest of 1 orange
- 1½ cups confectioners' sugar

Instructions

1. Preheat oven to 400°F. Prepare muffin tray with paper liners.
2. Mix flour, sugar, baking powder, and salt in a large bowl.
3. In a different bowl, combine butter, Bison Sour Cream, egg, ¼ cup orange juice, and all but 2 tsp orange zest. Whisk, then pour into the bowl of dry ingredients, combining with a rubber spatula.
4. Place batter into muffin tray. Bake for 16-18 minutes, or until an inserted toothpick comes out clean. Allow to cool for 10 minutes.
5. Make the glaze by mixing confectioners' sugar, remaining orange juice, and orange zest. Whisk until smooth, adding confectioners' sugar, as needed.
6. Dip the top of each muffin into the glaze. Let the glaze set. Serve and enjoy!

